



kaum fire grill

bamboo, fire, and the original taste of indonesia.

food

timbangan cooking style
295 / set
(1 main and 2 sides)

main

market seafood 190
marinated fish / allium
kaffir lime leaf / lemon basil

timbangan ayam (n) 165
boneless chicken leg / bumbu bali
green cassava / salam leaf

side

nasi bakar 55
grilled white rice wrapped in banana leaf
allium / kemangi / kaffir lime leaf

kalasan kacang panjang - bali (pb) 55
shredded steamed long bean tossed in balinese spice dressing

drinks

kaum rested cocktail 150

buah stroberi
strawberry arak, salak arak, herb liqueur, fresh strawberry

rempah pala
saba nutmeg, vodka, nutmeg, soursop, raw honey

homemade soda 80

hibiscus lemonade
rosella infusion, local lemon cordial, raw honey

ph ginger beer
white and red ginger, bay leaves, lime

low alcohol 130

hibiscus lemonade *with limo aperitivo*

ph ginger beer *with kecombrang-infused arak*

(pb) plant based (v) vegetarian (s) seafood (p) pork (d) dairy (n) nuts
our produce is primarily sourced locally, working with organic farmers and producers wherever possible
prices are in thousands of rupiah and subject to 10% service charge and 10% government tax